DSCP-HSQ
07 APRIL 02

FOREWORD
(Supplementation is permitted.)

Appendix H is an aid for the inspection of Humanitarian Daily Rations (HDRs). It provides guidelines for sampling, inspecting, classifying defects, and determining lot serviceability.

Users of this publication are encouraged to submit comments and recommended changes to improve this publication, through channels, to DSCP, ATTN: DSCP-HSQ. Changes will be coordinated with the Defense Security Cooperation Agency and implemented as appropriate.

BY ORDER OF THE COMMANDER

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This DSCP Handbook 4155.2, App-H , supersedes DSCP Handbook 4155.2, App H, 15 Apr 01

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I. GENERAL.

A. Purpose and Scope. This inspection guide is a reference for the inspection of the Humanitarian Daily Ration (HDR). It was written to assist food inspection personnel and standardize the inspection evaluations when performing an inspection of the rations for surveillance or special inspections.

B. Explanation of Inspection Concept. This Appendix incorporates the the concept of condition coding a lot based on the serviceability of the various components contained within the different menus and their estimated remaining shelf life. It involves a two step process: (1) Determine if any components exceed an action number. (2) Determine the usability and condition code for that lot IAW table K.

C. Receipt Inspection Guidance. For receipt inspections, use the same sampling criteria and defect tables as for surveillance. In addition, inspectors shall advise DSCP when containers/products fail to comply with other essential receipt criteria identified in the appropriate monographs. Notification should be by the most expeditious means when there is a possibility that warranty action can be initiated. Inspectors will be provided guidance concerning additional requirements for warranty action.

D. Inspection Test Date (ITD) Extension. Inspectors may extend an ITD based on their estimate of the lot's remaining shelf-life. Table O is provided to aid the inspectors in arriving at the best estimate possible without the benefit of laboratory testing. Remarking of the unitized loads/cases with a revised ITD will be accomplished in accordance with DLAM 4155.2, Appendix S, and/or the appropriate service regulation.

E. Disposition Recommendations. At the completion of inspection, the inspector will recommend one of the following condition codes, based upon inspection findings:

1. Condition Code A (issuable without qualification). HDRs have more than 6 months shelf remaining. If product is more than 5 years old, it cannot be placed in condition code A.

2. Condition Code B (issuable with qualification). HDRs have at least 3-6 months shelf life remaining.

3. Condition Code C (priority issue). HDRs have 1 to 3 months shelf life remaining.

4. Condtion Code H (unserviceable). HDRs are unserviceable and/or unfit for human consumption.

5. Condition Code L (Warranty Action Hold). HDRs are on hold pending

warranty action.

6. Condition Code J (Laboratory testing, Rework, Pest Activity). HDRs are on hold pending laboratory testing or rework.

F. INSPECTION EQUIPMENT. The items listed below are recommended for performing the inspection of HDRs. However, this list is not intended to be all encompassing.

1. High intensity lamp.
2. Inspection trays and pans, white enamel or plastic or other accessible type dish so long as this dish will not compromise the integrity of the inspection.
3. Magnification lens. (3-5 power recommended.)
4. Metal ruler (32nd inch graduation)
5. Spatula(s)
6. Scissors general use.
7. Tape (NSNs 7510-00-079-7906,7510-00-663-0196,7510-00-266-5016,7510-159-4450, or 7510-00-159-4451)
8. Kimwipes, 5x8-1/2 wipe or towels, paper, type I, small (NSN 7920-00-721-8884)
9. Paper white chart size.

G. Definitions.

1. Monograph. An information and instruction sheet that provides the inspector with a description of the HDR component, to include normal characteristics and signs of deterioration; as well as special instructions on how to examine the item. Special notes concerning inspection techniques are also included in some monographs.

2. Component Classification. The monograph index indicates the classification for each component. Component classification has been determined by Natick Research, Development and Engineering Center, Ration Development Branch, using DPSCH 4155.2, Appendix A and AR 40-25, "Nutrition Allowances, Standards, and Education" as guidance.

a. Primary. Any individual component in the HDR which, if unserviceable, will make the meal nutritionally inadequate for any method of intended use.

b. Secondary. Any individual component in the HDR which, if unserviceable, will reduce the nutritional value of the meal, but will not render the meal unfit for its intended purpose.

c. Ancillary. Any component in the HDR which contributes little or no nutrient value to the meal and if found unserviceable, will not constitute the meal as nutritionally deficient for its intended purpose.

3. **Product Codes.**

a. Assembly code information . Contract and component identification markings found on the shipping container, menu bags, and/or accessory bags that reflect ration assembly information only (e.g. assembly contractor, date of pack, assembly lot numbers, Inspection Test Date (ITD), etc.

b. Component code information. Item identification markings found on the primary package and, when applicable, the secondary package (e.g. thermostabilized pouch cartons) that reflects the component producers name, the USDA Establishment Number, the production lot number of the component, the nomenclature, etc.

4. **Action Number (AN).** A number which, when reached or exceeded, normally indicates additional inspection is necessary or indicates a component is deteriorated beyond acceptable limits and the menu that contains it must be evaluated for serviceability.

5. **Condition Codes.** These codes have, traditionally, been based primarily on an estimate of the remaining shelf life. Serviceability of the HDR will be determined based on the useability status of the individual ration. Condition code criteria can be found in Table L.

6. **Thermostabilized Component**. Any component subjected to an approved thermal process in a retort at a temperature above 100°C, rendering it commercially sterile.

7. **HDR Lot Serviceability**. Two factors are considered when determining the overall serviceability of a HDR lot. First the usability and condition code determined by Table L. Then the integrity of the packaging and packing is considered.

8. **Humanitarian Daily Ration (HDR)**. A case that contains 10 rations with each ration consisting of one (1) day's recommended daily allowance of nutrients at a maintenance level of between 1900 to 2200 Kilocalories for a short time period. Depending upon the assembly contractor, the cases normally have 5 different menus two of each for a total of 10 menus per case. The 5 menus have various entrees and components, with an accessory packet that contains various components. However, in order to control costs, there is more variation allowed (at the contractors discretion) than with other rations. A primary difference between the HDR and the MRE is that one bag is a full day's ration in the HDR. However, with the MRE, a soldier is normally allotted one menu bag per meal. So, for HDR inspection, the terms ration and menu may be used interchangeably.

9. **Menu Usability**. A method of classifying individual menus based on the condition of each type of component (primary, secondary, and ancillary) contained in the menu. The usability classifications are: fully useable; limited use; restricted use, and unusable (refer to Table L). The condition code for that lot is determined at the same time the usability classification is made using the same Table L.

10. Ration Menus with Limited Components. These are ration menus in which some components are revealed by inspection or laboratry analysis to be less than desirable in terms of quality, but are wholesome and can be consumed without any deleterious effects. If time and expense permits, it is generally recommended that these substandard components be replaced, or that the HDR be supplemented with additional subsistence item(s) similar to the substandard item.

11. Ration Menus with Restricted Components. These are ration menus in which some components are found to be unwholesome, repulsive or otherwise unusable. Restricted components must be removed from the ration prior to issuing them to the consumer.

II. INSPECTION GUIDANCE

A. STEP 1: Evaluation of Storage Conditions

1. Storage conditions vary significantly. HDR's may be stored in small quantities, but it is more likely that these rations will be maintained in a warehouse until shipped to support a mass feeding situation. HDR storage areas should be clean and dry, and not subject to extreme temperatures. The facility should be free of pests in accordance with:

a. MIL-STD-904, Guidelines for Detection, Evaluation, and Prevention of Pest Infestation of Subsistence.

b. TIM-38 Protecting Meals Ready-To-Eat Rations (MREs) During Storage.

2. When multiple pallets of HDRs are warehoused, the storage facility should meet the additional standards of MIL-STD 909, Sanitation Standards for Food Storage Facilities. HDRs cannot be stacked more than 4 pallets high without the use of storage aids, pallet racks/pallet sets, etc. These pallet racks/pallet sets should support the full weight of any additional pallet(s) above, and shall not be in contact with or supported by the pallets beneath.

3. All cases opened for inspection or damaged, shall be recouped or repaired in a manner sufficient to ensure protection of the products during subsequent storage and handling. Cases should be back filled so that the same location will not have more than one case with less than 10 menu bags.

4. HDR shelf life is shortened by high temperatures. HDR storage temperatures in excess of 80°F should be reported to DSCP-HS.

1. IAW Table A, select appropriate sample size for shipping container examinations. Damaged shipping cases should not be selected unless they are truly representative of the lot. Damaged cases should be set aside, inspected and salvaged.

2. Routine inspections will be conducted using a single sampling plan.

3. Using the defects listed in Table C, the inspectors should check each sample case for loose straps, different type straps on one or more cases than those on the majority of the lot, or previously opened boxes. While these indicators may be the result of tampering, each may also be due to other reasons (e.g., a wholesale rework of a lot). Inspectors should contact their supervisors for guidance if pilferage or tampering is suspected.

4. Open the sample cases to determine how many different menus they contain. While the HDR was designed to have 5 different menus, two of each menu per case, two entrees per menu, inspectors may encounter double packing of one or more menus.

B. STEP 2: Determine Lot Size

1. Lot size is expressed as the total number of menus in the contractor's or grand lot.
2. Determine how many cases there are in the lot; multiply that number by 10 rations (i.e. 3,500 cases x 10 menus = 35,000 menus).
3. Lotting procedures will be as follows:

a . Contractor's lots are composed of rations from the same assembly contractor, having the same contract number and lot number, and stored under substantially similar storage condition.

b. Grand lots for the purpose of HDR inspections will be composed of rations from the same assembly contractor that have the same contract number. Grand lots may contain rations from more than one contractor's lot as long as the contractor and contract numbers are the same. Additionally, the rations must have been stored under substantially similar storage conditions. Samples from grand lots must represent all contractor's lots, even if the next highest sample size needs to be used. Identity of samples from each sublot must be maintained throughout the inspection. Defective contractor's lots will be segregated from grand lots and inspected individually when one or more of the following occurs:

(1) A Major A defect is found in the contractor's lot.

(2) The Major B or Minor defects found seem to be concentrated in one or more of the contractor's lots comprising the grand lot.

(3) The inspector determines for any reason, based on initial inspection results, that inspection of the contractor's lot is justified.

c. Grand Lotting is encouraged (to conserve inspection resources)

whenever it is considered appropriate by the inspection activity. Grand Lotting will not be used when performing warranty inspections or on inspections of lots reported as possibly having wholesomeness deficiencies.

C. STEP 3: : Inspect Shipping Containers and Selection of Menu Samples

1. Based on type of lot, shipping containers will be selected proportionally to represent all contractor's lots.

2. IAW Table A, select appropriate sample size for shipping container examinations. Damaged shipping cases should not be selected unless they are truly representative of the lot. In additon damaged cases should be set aside and the contents should be inspected to determine the extent of damage to the menus.

3. Routine inspections will be conducted using a single sampling plan.

4. Using the defects listed in Table C, the inspectors should check each sample case for loose straps, different type straps on one or more cases than those on the majority of the lot, or previously opened boxes. While these indicators may be the result of tampering, each may also be due to other reasons (e.g., a wholesale rework of a lot). Inspectors should contact their supervisors for guidance if pilferage or tampering is suspected.

5. Open the sample cases to determine how many different menus they contain. While the HDR was designed to have 5 different menu's, two of each menu per case containing 2 entrees in each menu, inspectors may encounter double packing of one or more menus.

D. STEP 4: Perform Closed Package Inspection of Menu Bags.

1. IAW Table D, select the appropriate number of menus being sure the samples are proportionally representative of the menus in the lot.

2. Inspect for defects listed in Table F.

E. STEP 5: Inspect Shipping Containers and the Selection of Menu Samples

1. Open the sample cases to determine how many different menus they contain. Currently the HDR has 10 rations/menu bags with 5 different menus in each case. As a general rule, there are two of the same menu in each case.

2. Using defects listed in Table C, observe each case for signs of rodent damage or insect infestation. If either condition is observed, annotate the worksheet accordingly. The notes should include the following:

a. Whether or not the pests were alive or dead.

b. Identification of the pest (preferably based on entomological or laboratory identification).

c. Probable origin of pests (see DPSC Handbook 4155.2,paragraph XIII.).

d. Probable movement of pests. For example, from outside the shipping container into the menu bags or vice-versa.

3. Using the defects listed in Table C, the inspectors should check each sample case for evidence of pilferage and tampering such as loose straps, different type straps on one or more cases than those on the majority of the lot, or previously opened boxes. While these indicators may be the result of tampering, each may also be due to other reasons (e.g.,a wholesale rework of a lot). Inspectors should contact their supervisors for guidance if the pilferage or tampering is suspected.

4. Classify each defective case by the most serious defect it possesses. List each defect in the inspection paperwork. If the Action number is not reached or exceeded, the lot passes the shipping case inspection.

5. Select the appropriate number of menus being sure the samples are proportionally representative of the menus in the lot.

F. STEP 6: Perform Closed Package Inspection of Menu bags and the Packages Therein

1. Defects for closed package inspection are found in Table F.

2. Inspect the menu bag for integrity, seal, cleanliness, marking and damage. Open the menu bag by cutting off one seal.

3. Thoroughly examine all pouches within the menu bag, with particular attention paid to the entrée pouches. There should be 20 entrees per case, so 2 cases will normally provide the sample requirements for this inspection IAW Table B. Open the accessory bag as well and examine its contents also. Perform this inspection under a good light source and, if available, with the aid of a magnification lens. When a component exhibits more than one defect, it will be classified by the most serious defect it possesses. However, for the purpose of gathering additional information, the lesser defects will also be noted. Record the following information for all defective components:

a. Menu number.
b. Assemblers lot number.
c. Component nomenclature and code.
d. Processor's and/or plant name (if available).
e. Defect number.
f. Specific defect code (if applicable).
g. Narrative description of defect (if necessary).
h. Tally defects (i.e., Major A, Major B, Minor) according to type of component.

3. All components observed during the inspection with Major A or Major B defects will be discarded (whether they are part of the sample or not). Components not exhibiting defects or those exhibiting only minor defects may be reassembled into the lot.

4. Component packages with a Major A or Major B packaging defect should be opened to evaluate the effect the defect has on the product. Any findings should be recorded as a note on the inspection record. This inspection should in no way be confused with the normal open package inspection. Open package inspection is a phase of inspection during which only those components that did not show any external Major A or Major B packaging defects are examined.

5. Classify each defective unit by the most serious defect it possesses. Record all defects on the inspection documentation. The closed package inspection (CPI) utilizes a single sampling plan. If none of the Action Numbers are equaled or exceeded the lot passes. CPI inspection does not require a second sample or "special inspection" unless requested by the accountable officer or directed by the inspector's chain-of-command.

G. STEP 7:Perform Destructive Open Package Inspection (DOPI)

1. Open package inspection will be performed in accordance with Table G and those defects listed in Table H.

2. Only those closed package sample units that did not exhibit any external Major A or Major B defects will be examined.

3. Inspectors should refer to the component monographs for information relative to the product's normal characteristics, the most likely deteriorative conditions to be observed and any unique inspection information and special notes concerning the item. HDR http://www.dscp.dla.mil/subs/proserv/qapubs/monokays.htm If monographs are not available for a particular item, contact DSCP-HSQ for information.

4. The inspector should select, as a minimum, 5 different menus. If less than 5 different menus are available in the lot, the samples will be selected so as to be proportionally representative of the lot.

5. Each component of the sample menus (including all accessory items) will be opened and inspected. If no Major A or Major B defects are noted and the action number for minor defects is not exceeded during normal open package inspection, this phase of the inspection should be considered complete.

6. Classify each defective by the most serious defect it possesses. If the action number is not reached or exceeded, the lot passes DOPI.

H. STEP 8: Seal Useable Sample Menus and Repack Them Into the Shipping Cases.

I. STEP 9: Determine Disposition of the Lot

1. Determine if the lot passes the shipping case inspection.

2. Determine if the lot passes the Closed Package Inspection (CPI).

3. Determine if the lot passes the Destructive Open Package Inspection (DOPI).

4. If the lot passes all three inspections (Shipping Case, CPI, DOPI), the lot is fully useable and the condition code is Condition Code A, unless the HDRs are 5 or more years old. HDRs in excess of 5 years old may be no higher than condition code B.

5. If the lot fails the shipping container inspection for minor defects, but has no major defects, the lot may be judged to be condition code A, if the inspector deems the lot to be fully serviceable.

6. If the lot fails for defects to ancillary components, the lot may be placed in condition code B, so long as the HDRs are serviceable.

7. If the lot fails, but does not have any MAJ A defects, nor MAJ B defect #505, and the inspector has determined that the lot may used if consumption is expedited, the lot may be placed in condition Code C.

8. Otherwise recommend destruction to the accountable officer. If the lot may be unwholesome notify the supervising Veterinary Corps Officer, Vet Svcs Warrant Officer, or Air Force Preventive Medicine Officer.

9. Complete Inspection Paperwork (See Instructions).

J. STEP 10: Provide results and recommendations to accountable officer/agency.

1. Input data to the appropriate Lotus Notes (LN) database, and provide a copy of inspection report to accountable officer. If LN access is not available, complete DSCP Form 5117, and provide copy of report to accountable officer.
Note: HDR inspection utilizes a double-sampling plan in which the first sample is inspected. If the lot does not exceed the minimum acceptable quality criteria or exceeds the maximum acceptable criteria, then complete the paperwork and make recommendations accordingly. If the defects fall in-between the minimum and maximum then proceed to the inspection of the second sample. This requires that the results of both samples be entered cumulatively on the second sheet. The tally of defects on the back of the DSCP Form 5117 can be combined on the back of the first form (see example), as long as there are not too many defects.

1. Type of Ration: HDR.

2. Blocks 1 and 5: Self Explanatory.

3. Blocks 2, 3 and 4: Complete address for positive identification of accountable officer, inspection activity and stock location.

4. Block 6: Degree of inspection – When inspecting the first samples IAW Tables A, B, and C, check normal and write "first sample". If the number of defects falls between the action numbers of the first sample, then the inspector proceeds to the second sample as illustrated in the example.

5. Block 7: If this is a destination inspection, indicate where the rations came from, otherwise put N/A.

6. Block 8: Assembler (from case markings).

7. Block 9: Contract number (from case markings).

8. Block 10: Total lot size in pallets/cases/menus.

9. Block 11: Type of lot (see section II.B.3).

10. Block 12: List all lot numbers represented, to include DOP and lot quantities.

11. Block 13a: If this is for the first sample of the double sampling plan, leave blank, otherwise enter "Cumulative Sample".

12. Block 13B: Defect examination tables (Table D, E, and F).

13. Block 13C: Sampling Tables (Table A, B, and C)

14. Block 13D: Defect Classes from Tables D, E, and F.

15. Block 13E: Sample Size from Tables A, B, and C.

16. Block 13F: Action numbers from Tables A, B, and C.

17. Block 13G: Indicate the number of defects noted for each defect class. (NOTE: If this is the second sample of a double sample then enter the first sample's defects, then a plus sign, then the number of defects in the second sample. For example, if there are 8 defects in the first sample and 4 defects in the second sample write "8+4"). Then enter the number of defects by type of component.

18. Block 14: Use this block for descriptive information, concerning any noteworthy issues relative to the inspection.

19. Block 15A: Condition Code (see section I.G.5).

20. Block 15B: Date of the next inspection (NOTE: Normally, HDRs are maintained in long term, temperature controlled/monitored storage, so they should only be inspected upon request by DSCP. However, if the HDRs are maintained in an installation or unit controlled storage facility, they should be inspected NLT every 6 months.

21. Block 15C: Inspection Test Date (ITD), from case markings.

22. Block 15D: Indicate special conditions and/or recommendations not noted above.

23. Block 16A: (back of DSCP Form 5117, see "Note" at the beginning of section II.J.Step 10, regarding the combining of results from the first and second samples). In Block 16A insert the applicable Defect Examination Table (D, E, or F).

24. Block 16B: Menu number's affected.

25. Block 16C: Assembly Lot Number.

26. Block 16D: Component abbreviation (see Table I) and component lot code (from package).

27. Block 16E: Component vendor abbreviation (see Table H).

28. Block 16F: Defect number from Table D, E, or F.

29. Block 16G: Specific Defect Code (see Table G).

30. Block 16H: Brief description of defect found.

31. Block 16I: Total number of defects found by component and defect classification. (Note: If inspection of the second sample is necessary and can be combined; be sure to total the defects at the bottom of the page, as shown in the example.

III. SPECIAL INSPECTION GUIDANCE.

Background Information: When a special inspection is performed, the inspector may choose to inspect all of the components in a menu during the special inspection if he/she deems it necessary to ascertain the true condition of the lot. Otherwise, only the component(s) that exhibited the defects that initiated the special inspection will be inspected. All defective samples will be classified by the most serious defect they possess.

A. STEP 1: Determine Lot Size.

1. Lot size is expressed as the total number of individual suspected defective components as determined during routine inspection (reached/exceeded Action Number). Each defective component will be inspected as a separate lot. To determine component lot size, you must determine which menus contain the defective component(s) utilizing Table J and the previous inspection results. These menus will be the only menus selected for the special inspection.

B. STEP 2: Determine Sample Size for Each Component and Select Sample Cases.

1. Sample size will be determined in accordance with Tables B and E
2. Inspect IAW applicable defect tables (Tables F, or G).

   a. For special inspections, good sample representation of the lot is extremely important to help preclude unnecessary destruction. Grand lots shall be subdivided and a special inspection will be performed on each sublot/contractor's lot. If routine inspection defects tend to be associated with a certain lot or lots, these should be inspected as a single unit(s).

   b. The sample size for each component involved will dictate the minimum number of cases that must be selected for special inspections.

C. STEP 3: Determine Disposition of the Lot.

1. If none of the action numbers are reached or exceeded, each menu is considered to be fully useable and the Condition Code of the lot may remain unchanged.

2. For each action number equaled or exceeded, determine the condition code of the lot. Refer to Table L.

D. STEP 4: Provide results and recommendations to accountable officer/agency.

1. Input data to the appropriate Lotus Notes database, and provide a copy of inspection report to accountable officer.
2. If LN access is not available, complete DSCP Form 5117, and provide copy of report to accountable officer.
3. If rations are placed in *less than condition code A* and not entered into the LN database, notify DSCP-HSQ telephonically @ (215) 737-7770/2911 (DSN 444).

TABLE A 1/ 2

SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (NORMAL INSPECTION)

LOT SIZE (CASES)	**SAMPLE SIZE** (Cases)	**DEFECT CLASS**	**ACTION NUMBER**
1-250	3	Major B Minor	1 3
251-17,500	10	Major B Minor	2 8
17,501-250,000	16	Major B Minor	3 11
> 250,000	25	Major B Minor	4 15

1/ **For use with Table C.**

2/ Developed using American National Standard ANSI/ASQC Z1.4-1993.

TABLE B 1/ 2/

SAMPLING CRITERIA FOR INSPECTION OF SHIPPING CONTAINERS (SPECIAL INSPECTION)

LOT SIZE (CASES)	SAMPLE SIZE (CASES)	DEFECT CLASS	ACTION NUMBER
1-75	3	Major B Minor	1 3
76-250	10	Major B Minor	2 8
251-600	16	Major B Minor	3 11
601-1,600	25	Major B Minor	4 15
1,601-5,000	40	Major B Minor	6 22
5,001-17,500	63	Major B Minor	8 31
> 17,500	100	Major B Minor	11 45

1/ For **use with Table C**.

TABLE C 1/ 2/
INSPECTION OF SHIPPING CONTAINERS

CATEGORY		DEFECT
MAJ	B MINOR	
	501	Evidence of rodent or insect infestation on or in the shipping container. 2/
	502	Container damaged, contents exposed or affected.
601		Container damaged, contents not exposed or affected.
616		Missing TTI

1/ **For use with table A and B.**
2/ Requires immediate corrective action according to local Pest Management Program

TABLE D 1/ 2/ 3/
SAMPLING CRITERIA FOR INSPECTION OF MENU BAGS AND CONTENTS INCLUDING ACCESSORY BAGS AND CONTENTS (NORMAL INSPECTION)

LOT SIZE (Menus)	SAMPLE SIZE (Menus)	DEFECT CLASS AND ACTION NUMBERS		
		MAJ A	MAJ B	MIN
12 - 6, 000	24	1	1	15
> 6, 001	48	1	1	33

1/ **For use with Table K.**
2/ Sample menus will be selected from the shipping containers selected for the Table C examination.
3/ All defects noted on menu bags and contents and accessory bags and contents will be combined and compared to the normal inspection action numbers

TABLE E 1/ 2/
SAMPLING CRITERIA FOR INSPECTION OF MENU BAGS AND CONTENTS INCLUDING ACCESSORY BAGS AND CONTENTS (SPECIAL INSPECTION)

LOT SIZE (Components)	SAMPLE SIZE (Components)	DEFECT CLASS AND ACTION NUMBERS		
		MAJOR A	MAJOR B	MINOR
24 - 36 ,000	24	1	2	9
> 36, 001	48	1	3	11

1/ **For use on Table F and G.**
2/ On special inspections, compare separate component inspection results to the action numbers.

TABLE F
CLOSED PACKAGE INSPECTION OF MENU BAGS AND ALL PACKAGES THEREIN
For Use with Table B

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
401			Swollen Pouch. 1/
402			Tear/cut/hole/ open seal of primary package allowing direct exposure of food contents.
	503		Rodent damage/insect infestation of menu bag. 2/
	504		Rodent damage/insect infestation of accessory bag. 2/
	505		complete loss of menu. 3/ adequate vacuum and or delamination with moderate to extreme effect on product. 1/
		601	Visible tear/cut/open seam in menu bag.
		602	Visible tear/cut/open seam in accessory bag.
		603	Rupture of normal appearing spread component package when Kneaded.

604	Delaminated component package ruptures when tested.
605	Inadequate vacuum. Product not affected/slightly affected. 1/
606	Unserviceable component carton (e.g. carton missing, severely torn, flaps not glued).
607	Tear/cut/hole/loose lid in package of ancillary component.
608	Any component, other than dehydrated, exhibiting delamination or spreading that does not rupture when tested.
609	Any component, other than dehydrated, exhibiting delamination or spreading that does not rupture when tested.

1/ Score only if component is supposed to be vacuum packaged. See component monograph.

2/ Requires immediate corrective action according to local Pest Management Program.

3/ Score when one or more defective components cause the entire ration to be unserviceable. For example leaking components may contaminate the other components

TABLE G
DESTRUCTIVE OPEN PACKAGE INSPECTION DOPI
For Use with Table C

CATEGORY			DEFECT
MAJOR A	MAJOR B	MINOR	
			505 Foreign material present, affecting wholesomeness (e.g. glass, metal).
			506 Evidence of rodent damage/insect infestation in product. 1/
			507 Severe off odor, color, flavor, or texture (wholeness of product is questionable).
			508 Moderate off odor, color, flavor, or texture in a primary component (product is not as intended, but may be used if no other subsistence is available).
			509 Mechanical damage to primary component Significantly affecting servicability.
			510 Product fails to rehydrate (moderate to extreme) or dissolve (extreme).
		610	Slight off odor, color, flavor, or texture.
		611	Product fails to rehydrate (slight) or dissolve (slight to moderate).
		612	Moderate to extreme off odor, color, flavor, or texture in a secondary or ancillary component.
		613	Evidence of mechanical damage to secondary or Ancillary component, affecting servicability (e.g. crushed gum).

1/ Requires immediate corrective action according to local Pest Management Program.

TABLE H
SPECIFIC DEFECT CODES

A. INSECT/RODENT

A1. Rodent.

A2. Insect.

A3. Other (describe) .

B. PACKAGING, PACKING, MARKING, LABELING AND UNITIZATION

B1. Essential case marking missing.

B2. Essential case markings illegible.

B3. Essential case marking incorrect.

B4. Essential labeling missing.

B5. Essential labeling illegible.

B6. Essential labeling incorrect.

B7. Improperly unitized load.

B8. Unit load failure.

B9. Missing tear notch.

B10. Tear notches ripped or torn.

B11. Sifter (see monographs).

B12. Inadequate vacuum.

B13. Delamination (separation of plys in trilaminate material).

B14. Leaker

B15. Other (describe).

C. TEXTURE CHANGES

C1. Too thick or pasty.

C2. Chewy / gummy.

C3. Mealy.

C4. Tough / stringy.

C5. Caked or hardened.

C6. Brittle.

C7. Crumbly,cracking.

C8. Excessively dry.

C9. Loss of crispness.

C10. Soft / mushy.

C11. Curdled.

C12. Gritty / grainy.

C13. Spongy / rubbery.

C14. Syneresis (the contraction of gel, or homogeneous colloid system, when left standing separates into two phases: a coherent gel and liquid. A good example is the separation or weeping of liquid from a gelatin mold when left sitting in a refrigerator too long.)

C15. Liquefaction (passing from dry, solid, or semi-solid) to a liquid state (e.g.,complete loss of gel structure in jelly component.

C16. Caramelized.

C17. Watery gravy or product juices (Probably due to product formulation and/or time-temperature abuse.)

C18. Honeycombing.

C19. Coagulation/ gelation (beverage base.)
C20. Other (describe)

D. ODOR CHANGES

D1. Medicinal, vitamin-like.

D2. Chemical odor, solvent-like/turpentine/paint-like.

D3. Plastic-like.

D4. Hay-like (oxidized.)

D5. Fermented.

D6. Scorched/burnt.

D7. Sulfur-like.

D8 Musty,mildew,moldy.

D9. Overripe.

D10. Not ripe.

D11. Stale.

D12. Cardboard.

D13. Soured.

D14. Putrid.

D15. Acid/vinegary.

D16. Other(describe.

E. FLAVOR CHANGES

E1. Loss of flavor,flat,bland.

E2. Chemical flavor, solvent-like, turpentine/paint-like.

E3. Medicinal,vitamin-like.

E4. Plastic-like.

E5. Hay-like (oxidized).

E6. Bitter.

E7. Burnt.

E8. Soapy.

E9. Musty, moldy, mildew.

E10. Rancid.

E11. Stale.

E12. Fermented.

E13. Earthy.

E14. Tart, acidic.

E15. Overripe.

E16. Green, not ripe.

E17. Tobacco.

E18. Sweet, perfume like, flowery

E19. Metallic.

E20. Excessively over-processed / scorched.

E21. Canned.

E22. Putrid.

E23. Sour.

E24. Excessively salty.

E25. Other (describe).

F. APPEARANCE CHANGES.

F1. Darkened.

F2. Bloomed, blotchy (e.g.,chocolate).

F3. Oily, oiled-off (partial disintegration of an oil in water emulsion whereby film pockets or droplets of oil from on the surface of the product or within the product).

F4. Off-color (e.g.,pink, off-white,reddish,green).

F5. Cloudiness (beverage bases except orange).

F6. Other (describe).

G. FOREIGN MATERIAL

G1. Potentially hazardous (e.g., glass,splinters, metal).

G2. Not potentially hazardous.

G3. Other (describe)

H. COMPLETE LOSS OF MENU (DOES NOT CONSIDER CALORIC COUNT)
The purpose of this defect category is to enable inspectors and evaluators of the inspection data to properly identify menus that contained one (or more) leaking component that adversely affected the entire meal. For example, if an applesauce pouch leaks, the entire menu may be unfit for use because of the mold growth that occurs inside the menu bag.

H1. Due to one leaking or ruptured component.

H2. Due to more than one leaking or ruptured component.

H3. Due to one or more components contaminated by Insecticide/pesticide.

H4. Due to one or more components contaminated by an Unidentified substance.

H5. Other (describe).

TABLE I
CONTRACTOR ABBREVIATIONS

AMERIQUAL – AMQ
WORNICK – WOR
SOPACKO – SOP
SHELF STABLE – SHE
FT. BISCUIT – FTB
STERLING BAKERY – STB
THERMO – PAK – TPI
TRANSPACKER - TRA

TABLE J
COMPONENT AND CLASSIFICATION LIST

COMPONENT	ABBREVIATION	CLASSIFICATION
A. GENERAL.		
1. Humanitarian Daily Ration General Packaging	HDR	NA
B. ENTREE COMPONENTS.		
1. Beans and Rice in Tomato Sauce	BRT	Primary
2. Herbs and Rice	HAR	Primary
3. Lentil Stew (Wornick or SOPAKO)	LSS	Primary
4. Red Beans with Rice	RBR	Primary
5. Pasta with Tomato Sauce	PTS	Primary
6. Seasoned Rice with Tumeric	SRT	Primary
7. Peas in Tomato Sauce	ETS	Primary
8. Rice and Vegetables in Sauce	RVS	Primary
9. Vegetable Barley Stew	VBS	Primary
10. Brown and Wild Rice with Lentils	WRL	Primary
11. Bean Salad	BSA	Primary
12. Lentils and Vegetables	LAV	Primary
13. Beans with Potatoes	BWP	Primary
14. Rice with Beans	RWB	Primary
C. BAKERY COMPONENTS		
1. Crackers	CKR	Primary
2. Fruit Pastry	POP	Primary
3. Fig Bar	FBF	Primary
4. Fruit Bar, Apple	FBA	Primary
5. Shortbread	STB	Primary
6. Crackers, Vegetable	CKV	Primary
7. Shortbread Cookie	CKS	Primary
8. Snack Bread	SNB	Primary
D. FRUIT COMPONENTS		
1. Raisins	RNS	Primary
E. SPREAD COMPONENTS		
1. Peanut Butter	PBT	Primary
2. Strawberry Jam	JLS	Secondary

F. ACCESSORY COMPONENTS

1. Black pepper	BLP	Ancillary
2. Crushed red pepper	CRP	Ancillary
3. Sugar	SUG	Ancillary
4. Salt	SLT	Ancillary

TABLE K

HUMANITARIAN DAILY RATION MENUS(LISTED BY VENDOR)

SOPAKO 1998-99

TYPE COMPONENT	DAY 1 MENU (2 per case)	DAY 2 MENU (2 per case)	DAY 3 MENU (2 per case)	DAY 4 MENU (2 per case)	DAY 5 MENU (2 per case)
ENTRÉE	VBS	VBS	RVS	ETS	ETS
	LSS	ETS	VBS	RVS	LSS
BAKERY	CKV	CKV	CKV	CKV	CKV
	CKS/STB	CKS/STB	CKS/STB	CKS/STB	CKS/STB
	FBF	FBF	FBF	FBF	FBF
	POP	POP	POP	POP	POP
SPREADS	PBT	PBT	PBT	PBT	PBT
	JLS	JLS	JLS	JLS	JLS

ACCESSORY PACKET IN ALL MENUS: NAPKIN, MATCHES, SPOON, SUGAR, PEPPER, SALT

WORNICK 1998-99

TYPE COMPONENT	DAY 1 MENU (2 per case)	DAY 2 MENU (2 per case)	DAY 3 MENU (2 per case)	DAY 4 MENU (2 per case)	DAY 5 MENU (2 per case)
ENTRÉE	HAR	RBR	HAR	PTS	LSR
	BRT	SRT	LSR	SRT	RBR
BAKERY	CKV	CKV	CKV	CKV	CKV
	CKS/STB	CKS/STB	CKS/STB	CKS/STB	CKS/STB
	FBF	FBF	FBF	FBF	FBF
	POP	POP	POP	POP	POP
SPREADS	PBT	PBT	PBT	PBT	PBT
	JLS	JLS	JLS	JLS	JLS

ACCESSORY PACKET IN ALL MENUS: NAPKIN, SPOON, TOWELETTE, SALT, RED PEPPER, BLACK PEPPER

AMERIQUAL FOODS 1998-1999

TYPE COMPONENT	DAY 1 MENU (2 per case)	DAY 2 MENU (2 per case)	DAY 3 MENU (2 per case)	DAY 4 MENU (2 per case)	DAY 5 MENU (2 per case)
Entrée	WRL BSA	RAB BSA	LAV BSA	WRL BWP	BWP LAV
Bakery	SNB CKR (2)	SNB CKR FBA	SNB CKR FBA	SNB CKR(2)	SNB CKR(2)
Fruit	RNS	RNS	RNS	RNS	RNS
SPREADS	PBT JLS	PBT JLS	PBT JLS	PBT JLS	PBT JLS

ACCESSORY PACKET IN ALL MENUS: TOWELETTE, SPOON, SUGAR, SALT, CRUSHED RED PEPPER

TABLE L
MENU USABILITY CRITERIA

Action Numbers By Component Type

Menu Usability(Condition Code)	CATEGORY		
FULLY USABLE(A)	MAJOR A	MAJOR B	MINOR
Primary	0	0	1
Secondary	0	1	2
Ancillary	0	0	2
Limited USE(B)			
Primary	0	0	2
Secondary	0	2	3
Ancillary	0	2	3
Restricted Use(C)			
Primary	0	1	3
Secondary	0	2	3
Ancillary	0	3	4
Unusable(J)			
Primary	1	2	4
Secondary	1	3	4
Ancillary	1	4	5